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Braising a fowl.....

In a covered roaster



1. After steaming partly done ($1\frac{1}{2}$ to 2 hours), fill with corn-bread stuffing, mashed potatoes, or any other well-seasoned mixture . . .



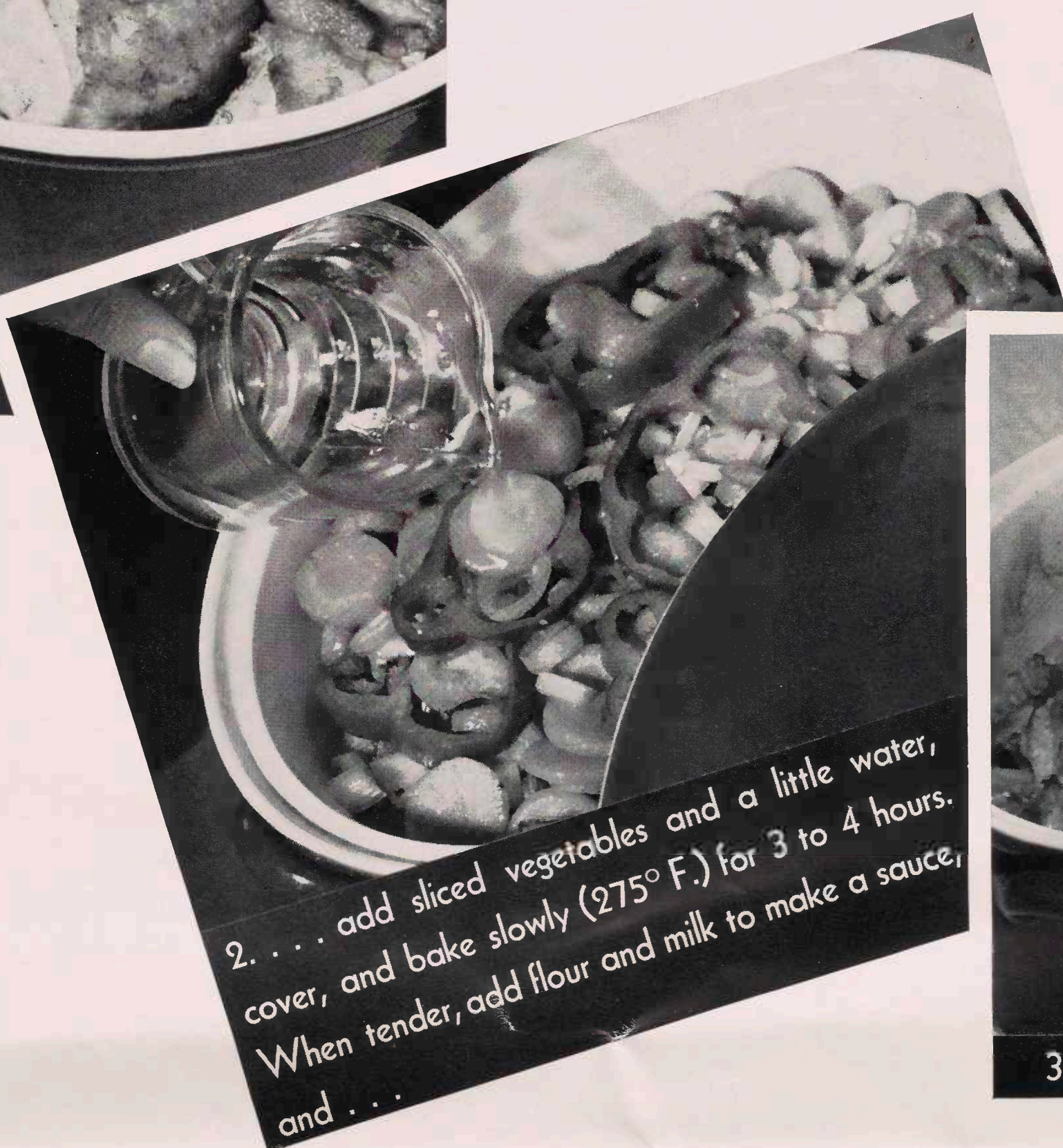
2. . . . place on a rack in the roaster, add a cup of the broth . . .



3. . . . cover, and bake slowly (350° F.) for $1\frac{1}{2}$ to 2 hours, or until tender.



1. Cut into serving portions, brown in fat, transfer to the casserole . . .



2. . . . add sliced vegetables and a little water, cover, and bake slowly (275° F.) for 3 to 4 hours. When tender, add flour and milk to make a sauce, and . . .



3. . . . serve this savory combination in the casserole.